



Focus on Food Safety

Guidelines for Sharing Commercial Kitchens

Many people want to start food businesses. A common question is “can I rent a commercial kitchen to make my food product in?” The answer may be yes, but there are several things to consider.

- If the facility has a Kansas Department of Health and Environment Food Service (KDHE) license, contact KDHE at (785) 296-5600.
- If the product you want to manufacture contains more than 3% raw meat or 2% cooked meat, by weight, contact the Kansas Department of Agriculture’s (KDA’s) Meat & Poultry Inspection program at (785) 296-3511
- Each licensee is responsible for ensuring the facility meets all sanitation requirements when that licensee is operating.
- Any facility deficiencies found will affect all licensees in that facility. If a facility is unfit for operations during one licensee’s inspection, no other licensee may operate until the problems are corrected. Carefully read your lease agreement; KDA does not have any authority to make a property owner correct facility deficiencies. It is the licensee’s responsibility to correct these problems.
- The actions of other license holders may affect your operation. For example, if the supplies and equipment used by another licensee constitute a pest harborage condition, your inspection will reflect that violation.

While there are many reasons to be cautious about sharing a kitchen, there are some advantages.

- The marketability of products can be tested before the costs of building a commercial kitchen are incurred.
- The owner of the kitchen is not responsible for product or process specific violations by each licensee.

As always, all food products are subject to applicable laws and regulations. Please contact the KDA Food Safety Inspection Program with questions.

